



Begin creating your most cherished memories today...

17750 Old Coach Road, CA 92064 | maderasweddings.com | 858.217.2564





Congratulations on your Engagement!

Venue Rental

Saturday: Starting at \$3,500

Friday & Sunday: \$3,000

Monday - Thursday: \$2,500

Includes:

- Five Hours of Event Time
- One Wedding Per Day Exclusivity
- Day-of Coordination of Ceremony and Reception
- Escorted Access to Photo Backdrops on Golf Course
- Access to our luxury bridal suite and Member's Lounge for getting ready
- Complimentary Round of Golf for Four Guests*

*Restrictions may apply.

Ceremony

Del Lago Garden, Seats up to 220 guests

Sunset Rock, Seats up to 100 guests

Includes:

White Padded Chairs, Fruit Infused Water & Lemonade Station

Cocktail Hour

Del Lago Fountain Lawn

Clubhouse and Patio Available for additional rental fee

Includes:

High-top belly bars and seated cocktail rounds

Reception

Sunset Rock - Seats up to 60 guests with dance area

Maderas Clubhouse and Patio - Seats up to 52 indoors with dance floor

Seats up to 100 with indoor/outdoor seating and dance area

Del Lago Ballroom - Seats up to 220 with dance floor

Includes:

Round 66" guest tables, banquet chairs, white floor-length linens & napkins, 16' x 20' dance floor, stage for DJ/Band, china, flatware, stemware, three votive candles per table, cake cutting service

Maderas Wedding Menu

Appetizers

Tray Passed Hors d'oeuvres
Choice of Three - \$19.50pp

Caprese Skewer

Tomato | Mozzarella
Basil | Balsamic Glaze

Caribbean Jerk Chicken Skewer

Caribbean Jerk Sauce

Ahi Poke Cup

Diced Cucumbers | Pineapple Ponzu
Phyllo Dough Cup

**Tomato & Cucumber
Herbed Goat Cheese Crostini**

Chicken Parmesan Slider

Bacon Wrapped Chicken Thigh
Cherry Glaze

Bacon Wrapped Jumbo Shrimp
Chipotle Aioli

Tomato Bruschetta Crostini

Coconut Shrimp
Thai Chili Sauce

Cream Cheese Artichoke Croquet
Marinara Sauce

Mac & Cheese Bites
Candied Bacon Jam

Seared Pork Dumplings
Ginger Soy Dipping Sauce

Jumbo Lump Crab Cakes
Tomato Chipotle & Lemon Remoulade

Spanakopita
Spinach & Feta Cheese

Mini Beef Wellington

Creole Seasoned Shrimp Skewers

Mini Fajita Quesadillas

Braised Beef Short Rib Flautas
Avocado Ranch

White Fish Ceviche

Cucumber | Cilantro | Bell Pepper |
Citrus

Vegetable Spring Rolls
Sweet Thai Chili Lime Glaze

Mini Mad Burger

Caramelized Onion | Smoked Shallot
Aioli | Cheddar Cheese

Marinated Vegetable Kebab

**Marinated Beef Tenderloin
Brochette**

**Asparagus & Goat Cheese
wrapped in Prosciutto**

Stationed Appetizers

Sliced Fresh Fruit Display - \$9.00pp

Watermelon | Cantaloupe | Pineapple | Honeydew | Grapes

Grilled Marinated Vegetable Display - \$10.00pp

Zucchini | Yellow Squash | Peppers | Onions | Portobello Mushroom | Asparagus | Roasted Red Pepper Hummus | Garlic Hummus | Assorted Flatbread & Gourmet Crackers

Fiesta Fare - \$11.00pp

Tortilla Chips | Salsa Roja | Salsa Verde | Guacamole | Queso Dip

Cheese Board Collective - \$16.00pp

Imported & Domestic Cheeses | Seasonal Fruit & Berries | Seasonal Vegetable Crudité | Spinach Artichoke Dip | Lavash Bread | Assorted Gourmet Crackers

Add on: Chef's Choice Artisanal Meats (additional \$3++ per person)

All food and beverage prices are subject to a 23% service charge and current state sales tax.

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Above menus to be combined with full-service menus - Not sold separately

Maderas Wedding Menu

Buffet Dinner

Choice of One Salad

Baby Field Greens Salad

Baby Greens | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic Vinaigrette or Ranch Dressing

Traditional Caesar Salad

Chilled Romaine | Fresh Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing

Spinach Salad

Baby Spinach | Strawberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette

Caprese Salad

Heirloom Tomato | Mozzarella Cheese | Fresh Basil | Balsamic Glaze

Baby Beet & Goat Cheese Salad

Baby Kale Lettuce Blend | Roasted Baby Beets | Dried Cranberries | Glazed Walnuts | Goat Cheese Crumbles | Honey & Champagne Vinaigrette

Maderas Fall Salad

Baby Kale Lettuce Blend | Dried Cranberries | Feta Cheese | Candied Almonds | Honey & Champagne Vinaigrette

Maderas Greek Salad

Wild Field Greens | Tomato | Cucumber | Kalamata Olives | Feta Cheese | Red Wine Vinaigrette

Asparagus Salad

Chilled Asparagus | Roma Tomato | Red Onion | Fresh Mint | Feta Cheese | Red Wine Vinaigrette

Choice of One Side Dish

Herb Roasted Potatoes

Yukon Gold Garlic Whipped Potatoes

Au Gratin Potatoes

Wild Rice

Jasmine Rice Pilaf

Lemon Thyme Risotto

Wild Mushroom Risotto

Cheddar & Pepper Jack Mac & Cheese

White Cheddar and Tasso Ham Grits

Choice of One Vegetable

Sautéed Haricot Verts

Vegetable Medley - Zucchini | Squash | Bell Pepper | Onion | Green Beans

Butter Poached Broccolini

Sautéed Asparagus- Bernaise Sauce

Sautéed Butternut Squash & Kale

Shredded Brussels Sprouts - Bacon | Caramelized Onion

Honey Butter Glazed Carrots

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Maderas Wedding Menu

Buffet Dinner

Choice of Two Entrées (additional entrée \$9.00pp)

Grilled Chicken Bruschetta

Diced Tomato | Red Onion | Fresh Basil
Mozzarella Cheese | Aged Balsamic Reduction

Chicken Marsala

Sweet Marsala Wine | Cremini Mushrooms
Herb Infused Demi-Glace

Pan Seared Chicken Francaise

Lemon White Wine Butter Sauce

Oven Roasted Salmon

Choice of Sauce:
Dill Honey Mustard Glaze, Garlic Lemon Herb Butter,
Sun-Dried Tomato Pesto

Grilled Swordfish

Citrus Butter | Mango Salsa

Roasted Pork Loin

Cranberry BBQ Glaze

Grilled Marinated Flank Steak

Rosemary | Balsamic

Braised Beef Short Ribs (additional \$4.00pp)

Red Wine Jus

Hand Carved Prime Rib* (additional \$5.00pp)

Natural Jus, Creamy Horseradish

Hand Carved Beef Tenderloin* (additional \$7.00pp)

Horseradish Cream Sauce | Wild Mushroom Demi

Butternut Squash Ravioli

Sage Brown Butter

Eggplant Parmesan

Mozzarella Cheese | Tomato | Basil

Vegan Quinoa & Couscous Stuffed Plum Tomatoes

Basil Infused Quinoa & Couscous | Zucchini |
Squash | Bell Pepper | Red Onion | Pomodoro Sauce

Buffet Dinner Includes:

Freshly Baked Artisan Rolls with Butter

Lemonade | Iced Water Station | Regular & Decaf Coffee

PRICING

\$90 per person

*Chef Attendant Fee - \$200

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Maderas Wedding Menu

Plated Dinner

Choice of One Salad

Baby Field Greens Salad

Baby Greens | Grape Tomato | Cucumber | Carrot | Red Onion | Balsamic Vinaigrette or Ranch Dressing

Traditional Caesar Salad

Artisan Baby Romaine Hearts | Shaved Parmesan Cheese | Garlic & Herb Croutons | Caesar Dressing

Spinach Salad

Baby Spinach | Strawberries | Goat Cheese | Toasted Almonds | Berry Vinaigrette

Caprese Salad

Heirloom Tomato | Mozzarella Cheese | Fresh Basil | Balsamic Glaze

Baby Beet & Goat Cheese Salad

Baby Kale Lettuce Blend | Roasted Baby Beets | Dried Cranberries | Glazed Walnuts | Goat Cheese Crumbles
Honey & Champagne Vinaigrette

Maderas Fall Salad

Baby Kale Lettuce Blend | Dried Cranberries | Feta Cheese | Candied Almonds | Honey & Champagne Vinaigrette

Maderas Greek Salad

Wild Field Greens | Tomato | Cucumber | Kalamata Olives | Feta Cheese | Red Wine Vinaigrette

Asparagus Salad

Chilled Asparagus | Roma Tomato | Red Onion | Fresh Mint | Feta Cheese | Red Wine Vinaigrette

Choice of One Side Dish (per entrée)

Herb Roasted Potatoes

Yukon Gold Garlic Whipped Potatoes

Au Gratin Potatoes

Wild Rice

Jasmine Rice Pilaf

Lemon Thyme Risotto

Wild Mushroom Risotto

Choice of One Vegetable

Sautéed Haricot Verts

Fresh Vegetable Bouquet - Baby Zucchini | Carrot | Broccolini

Butter Poached Broccolini

Sautéed Asparagus

Sautéed Butternut Squash & Kale

Roasted Brussels Sprouts - Bacon & Caramelized Onion

Honey Butter Glazed Carrots

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Maderas Wedding Menu

Plated Dinner

Choice of Three Pre-Selected Entrées

(2 Meat & 1 Vegetarian - Duet Entrees Available Upon Request)

Pistachio Herb Crusted Chicken Breast

White Wine Mushroom Cream Sauce

Herb-Marinated Frenched Chicken Breast

Lemon, Capers & Artichoke Butter Sauce | Heirloom Tomato

Baked Stuffed Margarita Chicken

Spinach | Marinated Tomatoes | Mozzarella | Creamy Pomodoro Sauce

Grilled Stuffed Pork Chop

Chive & Garlic Cream Cheese | Tomato | Spinach
Natural Jus | Balsamic Reduction

Oven Roasted Salmon

Choice of Sauce:

Dill Honey Mustard Glaze, Garlic Lemon Herb Butter,
Sun-Dried Tomato Pesto

Dover Sole Paupiette

Crab Meat | Parmesan | Spinach | Tomato | Lemon Beurre Blanc

Slow Braised Beef Short Ribs (additional \$4.00pp)

Natural Jus

Seared Strip Steak au Poivre (additional \$5.00pp)

Cognac Cream Sauce

7oz Filet Mignon (additional \$6.00pp)

Red Wine & Herb Demi-glace | Fried Shallots

Pan Seared Seabass (additional \$7.00pp)

Citrus White Wine Butter Sauce, Fresh Herbs

Vegetarian Wellington

Roasted Vegetables | Goat Cheese | Puff Pastry
Marinara Sauce

Butternut Squash Ravioli

Sage Beurre Noisette | Goat Cheese | Crispy Sage

Grilled Stuffed Portobello Mushroom

Goat Cheese & Sweet Garden Pea Risotto | Sautéed Purple Kale | Marinara Sauce

Plated Dinner Includes:

Freshly Baked Artisan Rolls with Butter

Lemonade | Iced Water Station | Regular & Decaf Coffee

PRICING

\$100 per person

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Maderas Wedding Menu Enhancements

Late Night Snacks

Selections will be displayed for a maximum of one hour and must be hosted for a minimum of 75% of your guaranteed attendance.

STREET TACO BAR - \$15.00pp

Tortilla Chips | Salsa | Guacamole

Marinated Chicken OR Ground Beef (choose one) | Corn & Flour Tortillas | Pico de Gallo | Sour Cream | Shredded Cheddar

Add Guacamole - additional \$3.00pp

SLIDER BAR - \$12.00pp

Beef Burgers OR BBQ Pulled Pork (choose one) on Hawaiian Rolls

Condiment station: Lettuce | Tomato | Onions | Coleslaw (for pork only)

MINI CHEESE PIZZA STATION- \$8.00pp

Add Pepperoni or Vegetables- additional \$2.00pp

TENDERS & TOTS- \$7.00pp

Chicken Tenders and Tater Tots | Ketchup

NACHOS - \$6.00pp

Nacho Cheese Sauce | Jalapeños

Add Guacamole - additional \$3.00pp

Add Carne Asada - additional \$6.00pp

HOT PRETZELS - \$6.00pp

Nacho Cheese Sauce

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Bridal Party Bites

The Bridal Suite

Access available at 8am

Complimentary Amenities - Water, One Bottle of House Champagne or Sparkling Cider, Keurig Coffee, Orange Juice, and Soft Drinks

Additional Food & Beverage available for pre-order up to 10 days prior to event. **No outside food or beverage permitted.**

Beverages

House Champagne - \$36/bottle

Domaine Carneros - \$45/bottle

Breakfast

Bagels and Cream Cheese - \$36/dozen

Plain Bagels & Cream Cheese

- Add Lox, \$4.00pp

Seasonal Fresh Fruit Display - \$9.00pp

Quiche- Select One Flavor (Serves 8) - \$64.00/each

- **Quiche Lorraine** Bacon, Swiss Cheese, Onion
- **Ham & Cheddar**
- **Spinach, Mushroom & Mozzarella**

Maderas Breakfast Burrito - \$13.00pp

Scrambled Eggs | Black Beans | Avocado | Oaxaca Cheese | Salsa | Bell Pepper | Pico de Gallo

Choice of Meat: Bacon | Ham | Sausage

Deluxe Breakfast Sandwich - \$13.00pp

Scrambled Eggs | Cheddar Cheese | English Muffin | Choice of Meat: Bacon or Sausage Patty

Continental Breakfast Buffet - \$18.00pp

Sliced Fresh Fruit | Assorted Breakfast Muffins & Pastries | Butter & Fruit Preserves | Individual Greek Yogurt

The Big Day Breakfast Buffet - \$28.00pp

Assorted Breakfast Muffins & Pastries | Whipped Butter & Fruit Preserves | Greek Yogurt Parfait with Granola & Berries |

Fluffy Scrambled Eggs | Applewood Smoked Bacon & Breakfast Sausage Patties | Breakfast Potatoes

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Bridal Party Bites

The Bridal Suite

Lunch

Bruschetta Station- \$12.00pp (Minimum of 8 ppl)

Choice of Three:

- Classic- Diced Tomato, Red Onion, and Fresh Basil
- Caprese- Fresh Buffalo Mozzarella, Diced Tomato, and Fresh Basil
- Pear with Fig and Boursin Cheese
- Prosciutto with Ricotta, Arugula, Olive Oil
- Herbed Goat Cheese with Diced Tomatoes and Cucumber

Grazing Station - \$18.00pp

Vegetable Crudité with Ranch Dip, Imported and Domestic Cheeses and Crackers, Chef's Choice Artisanal Meats, Roasted Red Pepper Hummus, Fresh Seasonal Fruit

Individual Boxed Lunch - \$20.00pp

Choice of: Turkey | Ham | Roast Beef (additional \$2++) Hoagie Roll | Cheese | Lettuce | Tomato | Mayo & Mustard Packets
Bag of Kettle Chips | Pre-Packaged Chocolate Chip Cookie | Whole Apple

Gourmet Finger Sandwiches - \$42 per dozen (Minimum of one dozen per selection)

- Dill & Lemon Cream Cheese with English Cucumber on Rye Bread
- Tomato, Mozzarella & Pesto French Bread
- Turkey & Fontina Cheese with Pesto on Sourdough Bread
- Egg Salad on Wheat Bread
- Tuna Salad on White Bread
- Chicken Salad on Sourdough Bread

The Member's Lounge

Access available 2 hours prior to event start time.

Complimentary Amenities - Water, Six Pack Beer of Choice, House Chips & Ranch Dressing

Additional Food & Beverage available for pre-order up to 10 days prior to event. No outside food or beverage permitted.

Appetizers

Chicken Wings - \$17

Ranch | Celery | Carrots

Choice of Sauce: Buffalo | Thai Chili | Garlic Parmesan | Lemon Pepper | BBQ

Chips & Salsa - \$12

Corn Tortilla Chips | Salsa | Guacamole

Fried Cheese Curds - \$12

Chipotle Aioli & Marinara Sauce

Beer Battered Onion Rings - \$11.5

Spiced Horseradish Aioli

Additional options available for pre-order from Grille Lunch Menu. Ask your catering manager for more details.

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Hourly Bar Packages

Beer & Wine Package

House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

Standard Bar Package

New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Hornitos Tequila, J&B Scotch, Four Roses Bourbon, House Wine, Domestic, Craft & Imported Beer, Sodas, Juices

Premium Bar Package

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Buffalo Trace Bourbon, Johnnie Walker Red Scotch, Herradura Tequila, Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

Ultra-Premium Bar Package

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Woodford Reserve Bourbon, Whistle Pig 6-Year Rye, Johnnie Walker Black Label Scotch, Casamigos Tequila, Ultra-Premium Wine, Domestic, Craft & Imported Beer, Sodas, Juices

Premium Refresher Package

Unlimited Sodas, Lemonade, Iced Tea & Assorted Juices for the entire event - \$17 per guest

Priced Per Guest

	Beer & Wine	Standard	Premium	Ultra-Premium
1 hour	\$23	\$25	\$30	\$35
2 hours	\$29	\$35	\$42	\$45
3 hours	\$35	\$43	\$49	\$54
4 hours	\$40	\$50	\$56	\$61
5 hours	\$45	\$56	\$64	\$68

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Hosted Bar On Consumption

Domestic, Craft & Imported Beer, \$8

House Wine by the Glass, \$10

Premium Wine by the Glass, \$12

Ultra-Premium Wine by the Glass, \$14

Standard Brand Liquor, \$10

Premium Brand Liquor, \$12

Ultra-Premium Liquor, \$14

Soft Drinks/Juices, \$5

Beer	House Wine	Premium Wine	Ultra-Premium Wine
Coors Light Corona Extra Firestone 805 Blonde Stone Delicious IPA Heineken N/A High Noon Seltzer	Stone Cellars, Pinot Grigio <i>California</i> Stone Cellars, Chardonnay <i>California</i> Stone Cellars, Pinot Noir <i>California</i> Stone Cellars, Cabernet Sauvignon <i>California</i>	The Crossings, Sauvignon Blanc, <i>New Zealand</i> Sea Sun, Chardonnay, <i>California</i> Sea Sun, Pinot Noir, <i>California</i> Firestone Vineyard, Cabernet Sauvignon, <i>Paso Robles</i>	The Crossings, Sauvignon Blanc, <i>New Zealand</i> Boen, Chardonnay, <i>California</i> Boen, Pinot Noir, <i>California</i> Educated Guess, Cabernet Sauvignon, <i>Napa County</i>

CHAMPAGNE TOAST

A house champagne toast is included with all hosted bar packages exceeding \$1,500.

WINE SERVICE WITH DINNER

Please ask your catering manager for more details!

BARTENDER CHARGE

One bartender is included with all hosted bar packages exceeding \$1,000.

Any additional Bartenders are \$250 each.

Any additional Bar Setups are \$350 each.

ALCOHOL SERVICE POLICIES

Maderas Golf Club is the only authorized licensee to sell and serve alcoholic beverages during your event. Wine may be brought in for a corkage fee, but must be served by Maderas Golf Club staff.

In accordance with Alcoholic Beverage Control policies, our bartenders are required to request identification from all guests appearing to be under 30 years of age. Maderas Golf Club reserves the right to refuse alcohol services to any guest who appears to be intoxicated. Beverages cannot be self-serve. **Shots and neat drinks are not permitted.** Wine or other liquor bottles cannot be placed on the dining tables. Bar must close 30 minutes prior to the end of the Event.

All food and beverage prices are subject to a 23% service charge and current state sales tax.

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General Information

COMPLIMENTARY MENU TASTING

We are happy to schedule your menu tasting 4-5 months prior to your wedding date and you may bring up to two additional guests. Tastings take place Tuesdays - Fridays.

FOOD AND BEVERAGE MINIMUM

The food and beverage minimum requirement is established for each catered event and based on specific dates and event times. Your Catering Manager will be happy to discuss these minimums with you.

SERVICE CHARGE AND STATE TAX

All food and beverage prices are subject to a 23% service charge and current state sales tax. Service charge is taxable as is outlined in the California State Board of Equalization Regulation No. 1603.

FINAL MEAL GUARANTEE

The guaranteed number of guest meals is due ten (10) business days in advance and is not subject to reduction. A 3% allowance in food preparation over the initial guaranteed number of guests is allowed. If a meal choice is given to your guests, we ask that you provide meal indicators at least (72) hours in advance. This is usually placed on a place card that you provide.

CEREMONY REHEARSAL

Rehearsal time may be scheduled 30 days prior to your wedding. Location and time is subject to availability.

ENTERTAINMENT

Due to city-imposed noise restrictions and due to the immediate proximity of the homes in the Heritage Estates, amplified music is not permitted in outdoor function space after 10:00 pm.

LINENS AND DÉCOR

All weddings include floor-length white polyester linens and napkins. Additional linen colors and fabrics, chairs and other decor items are available for rent. Please inquire with your Catering Manager. All tabletop rental items, such as linens, napkins, chargers, etc. need to be dropped off two days prior to your event if not being provided by Maderas. All items must be taken at the conclusion of your event. We are not responsible for any items left behind on the property.

GUEST ROOMS

Inquire with your Catering Manager for recommended hotels in the near vicinity offering special rates.

OVERTIME

Should you like to extend your event time past the included five hours, you may do so up until 12:00 AM and a service fee of \$650 per hour will apply.

PREFERRED VENDORS

Maderas maintains a list of recommended vendors that we are happy to provide after your contract is signed. All vendors must provide proof of liability insurance.

OFF SEASON AND WEEKDAY PRICING

Our low season months are January and February. We offer a \$500 reduction off the site fee and 10% off food prices during these months. These discounts also apply to weddings booked on Monday - Thursday dates. Some restrictions may apply. Discount does not apply to alcohol and cannot be combined with other promotions. Discount does not apply to events contracted before 01/01/2025.